

Amendments to the Claims:

Please amend claims 5, 9, 13, 18, 19, 20, 26 and 28 as follows, and please add new claims 34-41 as follows. Please cancel claims 22-25 and 30 without prejudice to continued prosecution. The claims and their status are shown below.

1. (Previously presented) A process comprising:

(a) contacting one or more protein-containing materials with one or more wet-mill streams and one or more carbohydrases to produce at least one protein concentrate and at least one aqueous stream containing water-soluble carbohydrates; and

(b) separating the protein concentrate from the aqueous stream containing water-soluble carbohydrates.

2. (Previously presented) A process according to claim 1, further comprising defatting the protein-containing material.

3. (Original) A process according to claim 2, wherein defatting the protein-containing material comprises contacting the protein-containing material with a solvent.

4. (Original) A process according to claim 2, wherein defatting the protein-containing material comprises contacting the protein-containing material with an enzyme.

5. (Currently Amended) A process according to claim 1, wherein ~~the grain is corn and~~ the one or more protein-containing materials comprises corn gluten.

6. (Previously presented) A process according to claim 1, wherein said process further comprising a bleaching step.

7. (Previously presented) A process according to claim 1, wherein at least one of the one or more wet-mill streams is steep liquor, light steep water, heavy steep liquor or mixtures thereof.

8. (Previously presented) A process according to claim 1, wherein the aqueous stream containing water-soluble carbohydrates is recycled and used as one of the one or more wet-mill streams in step (a).

9. (Currently Amended) A process according to claim 1, wherein at least one of the one or more protein-containing materials is selected from the group consisting of light gluten

fraction, heavy gluten fraction, corn gluten concentrate, corn gluten meal, gluten cake, dewatered gluten, and mixture thereof.

10. (Previously presented) A process according to claim 1 wherein step a) takes place at a temperature of at least room temperature.

11. (Previously presented) A process according to claim 1, wherein said process comprises a membrane filtration step before and/or after step b).

12. (Previously presented) A process according to claim 1, further comprising the step of drying the protein concentrate.

13. (Currently Amended) A process according to claim 1, wherein at least one of the one or more carbohydrases is selected from the group consisting of alpha amylase, dextrinase, pullulanse, glucoamylase, hemicellulase, cellulase cellulose and mixtures thereof.

14. (Previously presented) A process according to claim 1, further comprising contacting the one or more protein-containing materials, one or more wet-mill streams, and/or one or more carbohydrases with one or more enzymes that join protein fragments.

15. (Previously presented) A process according to claim 14, wherein at least one of the one or more enzymes are selected from the group consisting of polyphenoloxidases and transglutaminases.

16. (Previously presented) A process according to claim 1, further comprising contacting the one or more protein-containing materials, one or more wet-mill streams, and/or one or more carbohydrases with one or more pectinases.

17. (Previously presented) A process according to claim 1, further comprising contacting the one or more protein-containing materials with one or more phytases.

18. (Currently Amended) A process according to claim 1 comprising contacting one or more protein-containing materials with one or more wet mill streams and one or more carbohydrases to produce at least one protein concentrate and at least one aqueous stream containing water-soluble carbohydrates, wherein greater than 2% of the solids in the protein-containing material are corn gluten.

19. (Currently Amended) A process according to claim 1, for increasing recovery of proteins in one or more protein-containing materials of a grain wet milling process wherein the content of water-soluble carbohydrates in said aqueous stream is increased relative to the content

of in at least one aqueous stream containing water-soluble carbohydrates in an aqueous stream produced in the absence of one or more carbohydrases.

20. (Currently Amended) A process comprising the following steps:

- a. obtaining a protein-containing material produced following at least one separation step in the wet-milling process,
- b. contacting an aqueous stream of said wet-milling process with the protein-containing material,
- c. adding an effective amount of carbohydrase for converting starchy material in said protein-containing material into water-soluble carbohydrates, wherein said carbohydrase is an amylase,
- d. separating into a protein concentrate stream and an aqueous stream enriched with water soluble carbohydrates.

21. (Previously presented) A process according to claim 20, wherein the separation is carried out at a temperature greater than 45°C.

22-25. (Canceled)

26. (Currently Amended) A process according to claim 1, wherein said method of making a protein concentrate comprising separating the protein concentrate from the carbohydrate-containing stream is carried out at temperatures greater than 45°C.

27. (Original) The method according to claim 26, wherein microbial growth is substantially inhibited.

28. (Currently Amended) A process according to claim 1, further comprising performing a filtration step to remove low protein content components greater than 75 µm before step b).

29. (Previously presented) A process according to claim 1, wherein the carbohydrase is added in the form of malted grain.

30. (Canceled)

31. (Previously presented) A process according to claim 1 wherein step a) takes place at a temperature of at least 50°C.

32. (Previously presented) A process according to claim 1 wherein step a) takes place at a temperature of at least 70°C.

33. (Previously presented) A process according to claim 1 wherein step a) takes place at a temperature of at least 120°C.

34. (New) A process according to claim 1, wherein the protein concentrate is contacted with water or a wet milling stream.

35. (New) A process according to claim 20, wherein the aqueous stream containing water-soluble carbohydrates is recycled and used as one of the one or more wet-mill streams in step (a).

36. (New) A process according to claim 20, wherein at least one of the one or more protein-containing materials is selected from the group consisting of light gluten fraction, heavy gluten fraction, corn gluten concentrate, corn gluten meal, gluten cake, dewatered gluten and mixture thereof.

37. (New) A process according to claim 20, further comprising the step of drying the protein concentrate.

38. (New) A process according to claim 20, wherein said process further comprising a bleaching step.

39. (New) A process according to claim 20, further comprising defatting the protein-containing material.

40. (New) A process according to claim 39, wherein defatting the protein-containing material comprises contacting the protein-containing material with a solvent.

41. (New) A process according to claim 39, wherein defatting the protein-containing material comprises contacting the protein-containing material with an enzyme.